# Design competition 1 team 5 LEFTOVER FOOD STATION

## A description of your problem:

Many times we cook food and never consume. There are many restaurants also over estimate the customer needs and end up wasting it. In Indian wedding almost 50% of food get wasted because of over estimate. There is also possibility that the food is thrown away because of appearance. We want to explore the possibility of sharing this food. The problem exist that in the fact that this food can be shared with others who need the food.





## **Existing Solution:**

1) The App Helps You Save Food Waste at Local Restaurant At a neighborhood bakery in Cambridge, Massachusetts, a slice of fresh pecan pie usually goes for \$4.75. Through a new app, beta testers can now get a slice for \$2, if the café has extra food at the end of the day.

The app, Food for All, connects its users with unsold food at local restaurants to help eliminate food waste. Customers save 50%-80% off the regular price. The app will also soon show detailed data about how much their purchase of an entree or salad helped the environment by keeping it out of the trash.







## 2) Winnow Technology

# How does Winnow work?



Track

Automatically measure food waste using any bin on the smart scale.



Record

Simply select what food was wasted and how. It takes just seconds



Analyse

Cloud software records and analyses the day's waste



Report

Daily reports sent, showing highest areas of food waste.



Implement improvements based on accurate data.

#### 3) Instock Restaurant Will Make You a Meal From Food waste

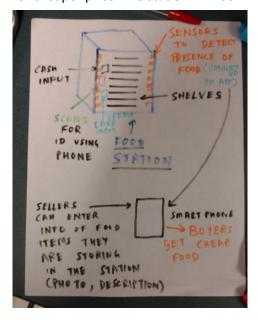
While working at a supermarket in Amsterdam, four coworkers became obsessed with finding more solutions to a universal challenge at grocery stores where wastage is more.

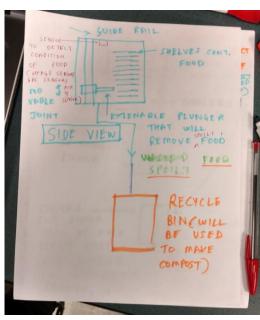
Supermarkets throw out a smaller percentage of total food waste, but it's a massive amount. In the U.S., for example, where retailers are responsible for about 10% of food waste, that equals over 40 billion pounds of trash every year.

The team in Amsterdam partnered with their store and launched a new restaurant called InStock that makes lunch and dinner from whatever edible food happens to be pulled off store shelves that day.

#### A description of your solution:

We are proposing the solution that we want to make a vending machine where anyone can put their prepared food and keep on our "**LEFTOVER FOOD STATION**". On this stand, person can buy this food for cheaper price. The station will look like this.





**Users of the product:** Food insecure household, students, low wage earner etc.

Buyer of the product: Local government, the restaurants, NGO, Social working organizations etc.

## Potential product attributes that the user/buyer cares about:

Price of food, travelling time to FOOD STATION, freshness of the food

## **Potential Challenges:**

Political: State and Federal government permissions, Food, and Drug Association Permission

Technical: To determine right kind of sensors to make it work, eg. Image sensor, food quality sensor

Social: Some people from high society might still not opt for these considering it's leftover and might harm their health

## A one-sentence pitch of your product:

Food station - A smart solution to food wastage. BUY "LEFTOVER FOOD STATION"